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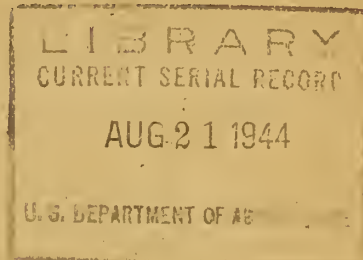
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WAR FOOD ADMINISTRATION  
Office of Distribution  
Washington 25, D. C.

August 10, 1944

CIVILIAN FOOD REQUIREMENTS BRANCH MEMORANDUM NO. B-2

Supplement I



To: All Regional Directors

From: William C. Ockey, Acting Chief  
Civilian Food Requirements Branch

Subject: Standards for Community Food Preservation

Miscellaneous Publication No. 544 was issued for the purpose of standardizing procedures and techniques in the setting up and operation of community canning centers. This publication was prepared under the supervision of the Office of Distribution, War Food Administration, in cooperation with the U. S. Office of Education, the Extension Service, the Bureau of Human Nutrition and Home Economics, the National Cannery Association and under recognized authorities in the field of food preservation. We are, therefore, joining all interested agencies and groups in urging that all field offices recommend to their respective territories the adoption of these directions for preparing and packing food and the accompanying temperature and time tables. Regional food preservation specialists of the Office of Distribution should adhere strictly to the time and temperature tables and other processing instructions given in the publication and make no deviations therefrom without permission from this office.

In our letter of May 26 to Regional Civilian Food Requirements Division Chiefs attention was called to the fact that the temperature and time tables given in the publication are based on the research and findings of the National Cannery Association and are intended for use in community canneries canning in tin under carefully controlled conditions. Research is continually being done in this field by commercial companies, the Bureau of Human Nutrition and Home Economics, and the Agricultural Research Administration and changes are likely to be recommended from time to time. Every effort will be made to keep our field staff informed promptly of any changes or developments.

Recognizing the desirability of and need for obtaining a more uniform quality in the products canned and in view of the fact that all processes for canning food are in terms of temperature and time, it appears to us that the best way to assure accurate readings for non-acid products canned under pressure is to provide mercury thermometers on all reports.

In an interagency statement released to field offices of the Office of Education, the Extension Service, and the Office of Distribution, the recommendations were made that the thermometers used on such reports

should have a temperature range of not more than 100° Fahrenheit; that the scale reading range from 170° Fahrenheit to 270° Fahrenheit and that the scale divisions should be either 1 degree or 2 degrees each, never greater than 2 degrees. It was further recommended that the temperature scale of the indicating thermometer should be at least 7 inches in length and should not have more than 16 degrees to the inch scale. The recommendation was also made that the thermometer be installed in the side of the retort in a position convenient for reading and that it be set in a well equipped with an 1/8 inch petcock or bleeder.

Branch Memorandum No. B-2 issued March 1 pointed out several reasons why the use of glass jars in large type equipment, such as retorts, is not recommended. In a recent interagency meeting with representatives of the U. S. Office of Education, the Extension Service, the Bureau of Human Nutrition and Home Economics, Office of Experiment Stations, Agricultural Research Administration, Nutrition Programs Branch and the National Canners Association it was recognized that pressure canning in glass will continue to be done in some community centers; the reason being that some families have considerable numbers of glass containers on hand which they customarily use each year while others prefer the use of glass to tin. It is for these reasons, therefore, that studies have been proposed to determine the time required for processing in glass in large sized retorts without resulting in an overcooked product.

Where it is necessary to use glass containers in community canning centers, it is recommended that their use be limited to canning of acid products by water bath method. However, in cases of absolute necessity glass containers may be used for processing non-acid products under pressure. In either case the same sterilizing processes as given in Miscellaneous Publication No. 544 for tin cans may be used for comparable sized glass containers (pint jars the same as No. 2 cans and quart jars the same as No. 3 cans). It must be emphasized, however, because of the slow cooling of retorts, the use of glass containers for processing under pressure will reduce plant capacity and may result in an unduly softened product.

*William C. De Key*